



A Culture of Fine Wine: Rooted in Family, Inspired by Community

SEPTEMBER 2026

NEWSLETTER

'TIS THE 'ESPRIT'! THE BURGUNDY OFFERING IS HERE



Domaine Leflaive Proprietor
Brice de La Morandière

We are proud to present our third annual Bourgogne Offering! This year, we are honored to include the three projects bearing the legendary Leflaive name: **Domaine Leflaive**, **Domaines Leflaive**, and **Esprit Leflaive**. A leader in the biodynamic movement, the historic Domaine's 25 hectares in Puligny-Montrachet and the Domaines Leflaive's 25 hectares in the Mâconnais are planted exclusively to Chardonnay. While the rainy 2024 vintage was one of the most challenging in recent years, top producers like Leflaive managed to adapt and produce exceptional wines with great fruit expression and depth. According to fourth-generation **Brice de La Morandière**, *"In terms of quantity, it's a small harvest, but in terms of quality, it's quite a good harvest. The 2024s also have very, very intense minerality."*

With Esprit Leflaive, Brice has created a 'haute couture' micro-negociant, sourcing fruit from vineyard sites of top-quality in a project aimed at highlighting the diverse terroirs of Chablis and the Mâconnais. In Brice's own words: *"All the grapes we buy are organically farmed. That's a prerequisite for us. Also, we select people that are the most meticulous, that are very precise in the vineyard so that we can create very meaningful expressions of Chablis, of Côte de Nuits, of Côte de Beaune, and of the Mâconnais to fully reflect the differences in personality of these terroirs."*

The Esprit Leflaive wines are being offered in extremely limited quantities with a range of whites and reds from village up to grand cru. In anticipation of 2024 being a shorter vintage, we chose to hold back some wine in our library and are happy to offer a library release of the vibrant 2022 vintage in standard and large formats, with highlights including Pouilly-Fuissé, Savigny-Lès-Beaune Les Vergelesses, Gevrey-Chambertin, and Corton-Charlemagne. In Brice's words, *"The 2022 vintage was ultimately an excellent surprise for all the winegrowers in Bourgogne, in quantity and above all in quality. The hot, even scorching summer that we experienced made us wonder how our vines would react. It is clear that they adapted very well."*

Also featured in the Offering is **Domaine Laroche**. Led by winemaker **Romain Chevrolat**, harvest for the 2024 vintage in Chablis was characterized by *"carefully choosing each harvest date, plot by plot."* The resulting wines show the beautiful balance of freshness and minerality characteristic of the finest Chablis expressions.

This Offering features the 2024 vintage from **Domaine Faiveley**, run today by seventh-generation brother and sister duo **Erwan** and **Eve**. Faiveley is one of the preeminent owners of diverse vineyard holdings extending from the Côte de Nuits to the Côte Chalonnaise, with 12 hectares of Grands Crus and 27 hectares of Premiers Crus vineyards.

Also from the Faiveley family is the 2024 vintage from **Domaine Billaud-Simon**. 2024 marks the third fully organic vintage for Billaud-Simon, resulting in an impressive lineup ranging from the flagship Chablis Tête d'Or to the Grands Crus of Vaudésir, Les Clos, and Les Blanchots, with their trademark tension and finesse.

We are excited to present our latest Offering to you and look forward to delighting in the different expressions of Bourgogne together!



Burgundy Tasting Attendees at
the Wilson Daniels New York Office



Lea Jankowski, Domaine Laroche
Winemaker Romain Chevrolat, and Jenelle
Ness



Sean Hesler and Chris Raftery



Chris Raftery, Shannon Coursey, Domaine Faiveley
Proprietor, Erwan Faiveley, and Benjy Kirschner

WILSON DANIELS TAKES DC: NATIONAL SALES MEETING 2026

Our 2026 National Sales Meeting brought Team WD to Washington, D.C. for a week filled with energy, collaboration, and a shared focus for the year ahead.

To kick off the all-team meeting, our Education Director William Davis led us through an insightful domestic Chardonnay and Cabernet Sauvignon blind tasting to complement our recent portfolio additions with **Chateau Montelena** and **Harper's Rest** earlier this year.

Beyond the business reviews, our Mid Atlantic Regional Manager Chris Lowery and Divisional Vice President Northeast Kristen Butke made sure we had a chance to experience the deliciously diverse restaurant scene of our nation's capital, with dinners at our account partners **The Occidental**, **Cafe Milano**, **Isla**, and **Officina** each meal expertly paired with top selections from our portfolio.

And of course, no WD NSM is complete without a theme party. This year's theme was "A Night at the Cinema," and let's just say no one rolls out the red carpet quite like Team WD!



Tommy Oldre and Laura Corrigan



Grand Cru Trivia Team: Kim Wood, Mia Biviano, Katie Bastian,
Claire Gibbs, Allisun Grandy, Gian Intermaggio, and Raffaele Benassi



Kristen Butke, Chef Nicholas Stefanelli,
Chris Lowery, and Shannon Coursey



Shannon Coursey and Rocco Lombardo



Costume Winners: Laurie Taboulet, Jim DiCicco,
Kevin Jones, and Gian Intermaggio



DVP Team: Andy Lum, Marc Nuara,
Shannon Coursey, Kristen Butke, and Kim Wood



Lights, Camera, Action!
A Night at the Cinema Wine Bar



H1 Incentive Winners: Skyler Ring,
Matthew Laborde, Sam Bortugno, Ben Eberlain,
Corey Drake, Shannon Coursey,
Elizabeth Harcourt, and Sarah Leimbach



Wilson Daniels Team